



BRUSCHETTA NAAN PIZZA WITH SHRIMP

* Thanks to Annelie Soto for the recipe and photo.

4 pieces Naan bread	1 tsp. fresh lemon juice
1 packet Bruschetta Seasoning Blend	1 cup cooked shrimp, chopped
4 Roma tomatoes, diced	1 cup Parmesan, freshly grated
1 Tbsp. Fresh Harvest Garlic Olive Oil	Creamy Parmesan & Black Pepper Ranch Sauce

Pre-crisp Naan bread in the air fryer for 3 minutes (or 6 minutes in a 400°F oven). Mix **Bruschetta Seasoning Blend**, diced tomatoes, oil, lemon juice and shrimp together. Distribute mixture evenly over Naan, top with cheese. Air fry for approximately 7 minutes (or 14 minutes in the oven), checking halfway for desired doneness. Before serving, drizzle with **Creamy Parmesan & Black Pepper Ranch Sauce**.



- **Bruschetta Seasoning Blend**
- **Fresh Harvest Garlic Olive Oil**

- **Creamy Parmesan & Black Pepper Ranch Sauce**